

RETSINA MALAMATINA

RETSINA TRADITIONAL APPELLATION DRY WHITE WINE



GRAPE VARIETY:
SAVATIANO AND RODITIS GRAPES



WINEMAKING:

In stainless steel tanks with indigenous yeasts.
After fermentation, clarification and filtration follow.



TASTE CHARACTERISTICS:

It is produced from selected Greek grape varieties, Savvatiano and Roditis. The addition of a small amount of pine resin, during fermentation, gives the characteristic resin flavor, allowing the fruity aromas of the varieties to emerge.



PAIRS WITH:

Grilled meats and strong flavored fish, small fish fry, Mediterranean olive oil-based dishes, vegetable and cheese pies /tarts and pasta with pesto or salmon.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia of Tanagra



BOTTLE

250 mL, 500 mL,
2000 mL



PACK

3 Lt



DATE OF HARVESTING

Mid September



MATURING

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ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
11.4 %Vol	5.5 gr/l (expressed in Tartaric acid)	3.47	1.7 gr/l



*That for the production of this wine we are not using any milk , egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)